



les Fleurs du Sud

Celebrating beautiful summer weather

BRUNOLAFON
wine selection

Les Fleurs du Sud, "Flowers" Rosé de Grenache, Vin de France, Rosé

Vin de France, VSIG, France



"Vine growing and wine are in my blood. With my native Burgundian background, moving to the South of France and a warmer climate was an opportunity to write my own story". This idea of beautiful summer weather was our guide line when Bruno Lafon produced this wine full of sunshine flavors and fragrant Mediterranean scents.

PRESENTATION

As we head into beautiful summer weather, there's no better way to celebrate than to be outside. And, while it's great to celebrate and raise a glass on your own, why not invite family and friends over to join in the fun of a Garden Party surrounded by meadow and wild flowers?

LOCATION

The fruit for this wine was carefully selected from early ripening Grenache Noir and Cinsault vineyard sites that express ripe flavors at lower sugar levels.

HARVEST

The fruit is gently handled and fermented at cool temperatures in the winery to ensure the wine has bright aromatics and fresh fruit flavors, without compromising the palate weight, texture and length.

WINEMAKING

Traditional winemaking process in stainless vessels with careful temperature control to protect the natural fruit flavors, typical of both varieties. Direct pressing and stalk removal at 5°C.

VARIETALS

Grenache noir 85%, Cinsault 15%

12,5 % VOL.

GM: No.

Contains sulphites.

SERVING

T° of service: 10°C / 50°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This beautiful pale-pink color blend of Grenache splashed with a bit of Cinsault is a refreshing and well-balanced rosé. It offers a gorgeous mélange of upfront citrus, bright spring flowers and strawberry aromas that are framed by hints of crisp mouthwatering saline notes, finishing snappy and fresh.

FOOD PAIRINGS

This wine is very tasty, refreshing and full of aromas of red fruits. As diverse as the varietal, tapas are a beautiful pairing such as bread with tomato or anchovies. Cured ham goes with it perfectly, since deli meats usually go hand in hand with this wine. That's why, soft cheeses like Camembert or Brie, and pasta with cheese or cream sauce, are a wise choice to eat while you take a typology of this wine.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

